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| **Mini Granary cobs**    Serves 24 - 30 tastes  Adapted from: Bread from around the world. Jenny Shapter and Christine Ingram. | |
| **Ingredients**  Dough  2 Cups wholemeal flour  2 Cups bakers flour  2 teaspoons salt  3 teaspoons yeast  200 ml lukewarm water  100 ml lukewarm milk  Topping  1/4 teaspoon salt  A little water  Cracked wheat to sprinkle  Butter to serve | **Equipment**  Measuring cups and spoons  Mixing bowl  Measuring jug  Wooden spoon  Pastry brush  Glad bake  Baking trays |
| **What to do:**   * Make dough by combining all ingredients. Bring the dough together into a ball and knead for about 10 minutes or until it is soft and elastic. Then place dough in a lightly oiled bowl covered with cling wrap or a clean tea towel * Allow dough to prove (rise) for one hour – or until doubled in bulk * Preheat oven to 200 degrees. * Knock back dough and remove from the bowl, placing on a clean bench * Cut the dough into 12 even portions * Roll each portion into a ball, making sure the ball looks like a plump round cushion, place the balls on baking trays covered in glad bake * Cover with a clean tea towel and allow to rise for 20 minutes * Brush lightly with water and sprinkle on salt and cracked wheat flakes * Place in the oven to bake for 15 minutes or until they are cooked through * You will know when they are cooked as they sound hollow when tapped on the base * Remove from the oven to cool * Serve with a small wedge of butter | |